

Sample Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Zee Zees Red Pepper Hummus Cup Code No.: 602989/118318/A5100

Manufacturer: National Food Group Case/Pack/Count/Portion/Size: 120/3oz

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Beans, Garbanzo, Canned	2.25	X	42/68.4	1.38
		X		
		X		
A. Total Creditable M/MA Amour	nt ¹			1.25

^{*}Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount ¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to					
nearest ¼ oz)					

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased	oz.	
Total creditable amount of product (per portion) 1.2 (Reminder: Total creditable amount cannot count for	25 oz M/MA more than the total we	eight of product.)
I certify that the above information is true and correct product (ready for serving) contains ounces of according to directions.		
I further certify that any APP used in the product confi (7 CFR Parts 210, 220, 225, 226, Appendix A) as dem Justin Sarrach Discription Barrach Discription Discription Barrach Discription Dis	onstrated by the attac	_
Signature	Title	
Justin Sarrach	1/12/2017	800-886-6866
Printed Name	Date	Phone Number

^{**18} is the percent of protein when fully hydrated.

^{***}Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.



Product Formulation Statement (PFS) for Documenting Vegetables and Fruits

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Specific vegetable subgroups must be offered weekly and fruit must be served daily for the National School Lunch Program. For more detailed information on meal pattern requirements see the Nutrition Standards for School Meals Website at

 $\underline{http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm}.$

anufacturer: Nation	nal Food	Group			989/118318/A5	
			Serv	ving Size: 120/30	Z	
Vegetable Components of the chart because fill out the chart because the chart becau		nine the creditable	amount of vege	etables.		
Description of Creditable Ingredient per ood Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)	
eans, Garbanzo, Canned	Legume	2.25	X	42/68.4	1.38	
ed Bell Peppers, Fzn Dcd	Red/Orange	.3	X	12.1/16	0.226	
			X			
Total Creditable Vegetable Amount:				1.606		
 ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. Vegetables and vegetable purees credit on volume served. At least ½ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. 				Total Cups Beans/Peas (Legumes)	1/4 cup	
				Total Cups Dark Green		
 School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable. Legumes may credit towards the vegetable component or the meat alternate component, but not as 			Total Cups Red/Orange	<1/8 cup		
both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors				Total Cups Starchy		
The PFS for meat/me towards the meat alte			ment how legur	mes contribute	Total Cups Other	



II. Fruit Component

Please fill out the chart below to determine the creditable amount of fruits.

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount ¹ (quarter cups)
		X		
		X		
		X		

Total Creditable Fruit Amount:

- ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions.
- Fruits and fruit purees credit on volume served.
- At least ½ cup of recognizable fruit is required to contribute towards the fruit component.
- Please note that dried fruits credit as double the volume served in school meals (For example, ½ cup raisins credits as 1 cup fruit).

I certify the above information is true and correct and that _____ ounce serving of the above product contains _____ cup(s) of fruit.

Quarter Cup to Cup Conversions*

0.5 Quarter Cups = $\frac{1}{8}$ Cup vegetable/fruit or 0.5 ounces of equivalent	nt meat alternate
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1.0 Quarter Cups = 1/4 Cup vegetable/fruit or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups = $\frac{3}{8}$ Cup vegetable/fruit or 1.5 ounces of equivalent meat alternate

2.0 Quarter Cups = $\frac{1}{2}$ Cup vegetable/fruit or 2.0 ounces of equivalent meat alternate

 $2.5~Quarter~Cups = \frac{5}{8}~Cup~vegetable/fruit~or~2.5~ounces~of~equivalent~meat~alternate$

3.0 Quarter Cups = 3/4 Cup vegetable/fruit or 3.0 ounces of equivalent meat alternate
3.5 Quarter Cups = 7/8 Cup vegetable/fruit or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups = 1 Cup vegetable/fruit or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals $\frac{1}{8}$ cup but a result of 1.0 equals $\frac{1}{4}$ cup

Digitally signed by Justin Sarrach

Justin Sarrach on-National Food Group, oun-National Food Group, oun-Nat	VP Logistics and Strategic Projects			
Signature	Title			
Justin Sarrach	1/12/2017	800-886-6866		
Printed Name	Date	Phone Number		



Attachment A

Soy Company X

Soy Protein Concentrate Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an "as-is" basis for the as-purchased product. (*Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.*)

All of the above information is required for APP and must be presented for approval.

Note: It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be "soy protein concentrate" or if the product is colored and textured the ingredient statement might be "textured vegetable protein (soy flour, caramel color)"